

**40403****Trim meat products to meet company and customer specifications**

<b>Kaupae   Level</b>	3
<b>Whiwhinga   Credit</b>	10
<b>Whāinga   Purpose</b>	<p>This skill standard recognises the skills required to use meat trimming equipment, and trim meat products to meet company and customer specifications in a meat processing operation.</p> <p>This skill standard can be used in the New Zealand meat processing qualifications at Level 3 and above.</p>

**Hua o te ako me Paearu aromatawai | Learning outcomes and assessment criteria**

<b>Hua o te ako   Learning outcomes</b>	<b>Paearu aromatawai   Assessment criteria</b>
1. Use meat trimming equipment to trim meat products to meet company and customer specifications.	a. Trim meat products to maximise meat yield, minimise wastage and damage to meet company and customer specifications.
	b. Separate edible trimmings, including by-products for bulk meat and further processing, from inedible trimmings according to organisational requirements.
	c. Dispose of inedible and contaminated trimmings according to organisational and legislative requirements.
	d. Use meat trimming equipment safely according to organisational requirements and manufacturer's specifications.
2. Manage own meat product trimming work area.	a. Minimise accumulation of meat product on work surfaces by directing trimmed meat products and trimmings to packing stations according to organisational requirements.

**Pārongo aromatawai me te taumata paearu | Assessment information and grade criteria***Assessment specifications:*

Guidelines and codes of practice applicable to this standard include:

- Manufacturer's specifications – instructions from the manufacturer which outline the specifications, parts, maintenance, service schedule, repair and running of specific equipment.
- Organisational requirements – instructions to staff on policies and procedures that are documented in memo, electronic, or manual format and available in the workplace.

## Evidence requirements:

- Evidence of observation assessment may include photos, drawings, workplace verification of verbal answers and/or explanations.
- Meat products may include but are not limited to those derived from – bobby calves, cattle, sheep and lambs, deer, pig, goat, horses, and any other animals used in the meat processing sector.
- Evidence of a minimum of three different meat specifications for one type of animal is required.

## Definitions:

*Company specifications* refer to product specifications set by the company relating to cuts, weights, presentation, and packaging.

*Customer specifications* refer to product specifications set by clients relating to cuts, weights, presentation, and packaging.

**Ngā momo whiwhinga | Grades available**

Achieved.

**Ihirangi waitohu | Indicative content****Meat trimming equipment**

- Equipment such as whiz knives, hand knives.
- Inedible trimmings such as silver skins, fatty tissues, glands and cartilage.

**Rauemi | Resources**

- Health and Safety at Work Act 2015.
- Animal Products Act 1999.
- Ministry for Primary Industries *Code of Practice Red Meat: Post Slaughter Activity, Chapter 9*, available at: <https://www.mpi.govt.nz/dmsdocument/21659/direct>.

and any subsequent amendments.

**Pārongo Whakaū Kounga | Quality assurance information**

<b>Ngā rōpū whakatau-paerewa  </b> Standard Setting Body	Hanga-Aro-Rau Manufacturing, Engineering and Logistics Workforce Development Council
<b>Whakaritenga Rārangi Paetae Aromatawai  </b> DASS classification	Manufacturing > Meat Processing > Boning Operations
<b>Ko te tohutoro ki ngā Whakaritenga i te Whakamanatanga me te Whakaōritenga  </b> CMR	0033

Hātepe   Process	Putanga   Version	Rā whakaputa   Review Date	Rā whakamutunga mō te aromatawai   Last date for assessment
Rēhitatanga   Registration	1	27 March 2025	N/A
Kōrero whakakapinga   Replacement information	This skill standard replaced unit standard 28234.		
Rā arotake   Planned review date	31 December 2029		

Please contact Hanga-Aro-Rau Manufacturing, Engineering and Logistics Workforce Development Council at [qualifications@hangaarorau.nz](mailto:qualifications@hangaarorau.nz) to suggest changes to the content of this skill standard.